



Sushi

Spicy Tuna Roll	12
Salmon Mango Roll	11
Spicy Yellowtail Roll	12
Nigiri Plate	24/45
Pressed Sushi	17
Rainbow Sashimi with Kale Salad	19
Tunaken	20
Sashimi Platter	50

Apps

Focaccia and Olives	Citrus marinated Castelvetrano olives, house-made focaccia, European herbed butter	6
Deviled Eggs	A classic- Helman’s, French’s, celery, pickle relish	6
Warm Crab Dip	Super lump crab, three cheese sauce, Old Bay seasoning, toasted baguette	14
Grilled Artichokes	Seasoned and grilled, served with creole remoulade	14
Shrimp Cocktail	Coriander poached jumbo shrimp and remoulade slaw, cocktail sauce	18

Salads

Warm Beet Salad	Roasted and marinated red and candy striped beets, whipped Montchevre goat cheese spread, blood orange, rye crouton, fresh mint	12
Kale with Smoked Chicken	House-smoked chicken, miso vinaigrette, serrano peppers, cashews, sesame seed	16
California Seared Tuna Salad	Seared #1 Ahi Tuna, house salad greens, mango, avocado, jicama, Campari tomato, sesame seed, cilantro vinaigrette	20

Sandwiches

Stateside Cheeseburger	Chow-Chow slaw, sharp white cheddar, seared tomato, sliced red onion, house pickle, fresh baked brioche bun	18
Turkey Rueben	House-smoked turkey, griddled Swiss, huntsman slaw, Gulden’s mustard, sliced rye	16
Chimichurri Tri Tip	Marinated shaved tri tip, Havarti cheese, curtido pickled relish, toasted baguette	19

Entrees

Sixty South Salmon	Pan seared with herb butter, seasoned and grilled jumbo asparagus, Yukon smashed potatoes	32
Whole Roasted Branzino	EVOO, fresh herbs, sliced lemon, petite greens, brabant creole potatoes	34
Bucatini Jumbo Prawn Pasta	Sautéed jumbo shrimp, basil walnut pesto, toasted walnuts, burrata cheese	28
Half Smoked Chicken	Smoked in house, tabbouleh, chicken au jus	26
The Chop	22oz Kurobuta bone-in pork chop, green apple chutney, black eyed peas, collard greens	44
Spare Ribs	Mustard BBQ, Chow-Chow slaw, Stateside Fries	36
Cowboy Ribeye	22oz Creek Farm bone-in ribeye, seasoned and grilled jumbo asparagus, Stateside Fries	48
Filet	10oz Bear CA center cut filet, sautéed broccolini, Yukon smashed potatoes	42
The Tomahawk	48oz Bear Creek Farm Tomahawk for two, seasoned and grilled jumbo asparagus, black eyed peas, brabant creole potatoes	150

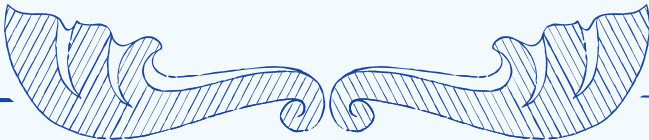
Sides

Stateside Fries with Spicy Cilantro Dipping Sauce	5
Yukon Smashed Potatoes	5
Jumbo Asparagus	6
Sautéed Broccolini	6
Tabbouleh	5
Market Salad	10
Caesar Salad	10

Dessert

House-Made Ice Cream Trio	8
Cherry Street Cheesecake	9
Campfire S’mores Cake	12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Corkage fee \$20. 20% Gratuity will be added to parties of 6 or more.





WHITES

Bubbles

	GLASS	BOTTLE
Gerard Bertrand, Languedoc	11	40
Bouvet Sapphire, Loire Valley	14	51
Moet & Chandon Imperial, Champagne	28	105
Henriot Brut Blanc de Blancs, Champagne		105

Rosé

Gamble Family, Napa	11	41
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Chardonnay

William Fevre, Chablis	13	47
Patz and Hall, Sonoma Coast	19	77
Marcel Servin, Chablis		60
Forman Vineyards, Napa Valley		112
Shafer Ranch, Carneros		120

Pinot Gris

Tiefenbruner, Italy	11	40
Adelsheim, Willamette Valley	13	38
Pighin, Friuli		44
Robert Sinkey, California		102

Sauvignon Blanc

Mahua, Malborough	10	32
Elizabeth Spencer, Mendocino	12	34
Clement & Florian Berthier, Sancerre	15	59

Other

Chateau Thieuley Blanc	10	30
Jean-Francois Meriau, California	12	33
Weingut Thanisch Spatlese, Mosel	20	77
Tendu (Mathiasson), Dunigan Hills, California		42
Donkey + Goat, California		51
Szepepy, Hungary		87

REDS

Pinot Noir

	GLASS	BOTTLE
Shelter Baden, Germany	10	38
Alto Limay, Patagonia	12	41
Maison Joseph Drouhin, Burgundy	15	41
Maison l'Envoye Two Messengers, Willamette		53
Domaine Faiveley Mercurey, Burgundy		65
Hubert, Germany		75
Sokol Blosser, Oregon		78
Peay Pomerian, Sonoma Coast		135

Merlot

Tire Pe Diem, Bordeaux	10	34
Korbin Kameron, Sonoma	18	71
Twomey		144

Zinfandel

Gehricke, Sonoma	14	54
Biale Party Line, Napa Valley	16	61
Turley Old Vines, California		78

Cabarnet

Altocedro, Argentinay	10	31
Dandelion Fleurieu, Austria	12	44
Gehricke Knights Valley, Sonoma	16	58
Leeuwin Estate Prelude Margaret River, Australia		60
Hess Allomi, Napa Valley		84
Pride Mountain, California		139

Other

Chateau Pech-Latt, France	12	29
Tenuta Ormanni, Tuscany	11	30
Domaine de Fontsaite, Langeudoc-Roussil-Ion, France	13	35
Eric Chevalier Vin de Pays, Loire Valley	14	35
Condado de Haza, Spain		45
Alexander Pluger Cuvee, Germany		45
Bousquet Grande Reserve, Mendoza		47
La Bastide Blanche Bandol Rouge, France		54
Drew Peril Vineyard, Mendocino		75
Chateau Manoir de Gay Pomerol, Bourdeaux		93
Domaine de Ferrand, France		105

COCKTAILS

Whiskey Smash Our personally selected single barrel bourbon from Woodford Reserve, Muddled lemon, orange & mint, cane syrup, egg white dash	12
Stateside Swizzle Afrohead aged rum, Velvet Felarnum, fresh lime juice, angostura bitters	12
Cucumber & Basil Spritz Hendricks gin, cucumber water, fresh basil, soda	10
Lavender Bees Knees Beefeater Gin, Lemon, acacia honey, lavender bitters	12
Strawberry Rhubarb Mule Wheatley Vodka, House-made strawberry rhubarb syrup, fresh mint, ginger syrup & soda	10

BARREL AGED

Old Fashioned Barrel aged Buffalo Trace Bourbon, Brandied cherry, demera syrup, orange bitters	12
Barrel Aged Sazerac Barrel aged Sazerac Rye, Cognac, Demera syrup, angostura bitters, peychaud bitters, absinthe	14

